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"The King of Fruits"

Two Hundred and Nine Ways of Preparing the Apple

TO

THE NATIONAL APPLE SHOW

This Book is Dedicated by L. Gertrude Mackay, Ph. G., B. S., B. A,. Acting Head of Department of Domestic Economy

OF

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Two Hundred and Nine Ways of Preparing the Apple

THE APPLE AS A FOOD.

The apple is without question the King of Fruits. While it is more easily digested when cooked, it is not difficult of digestion and is most delicious raw. Whether fresh, dried, evaporated or canned, the apple is a wholesome food, easily prepared, attractive and palatable at all times.

Becaues of its rare keeping qualities people in the most remote parts are able to take advantage of its great food value.

Apples vary in flavor and texture. They are often marketed before they are mature and the cooking and keeping qualities are thus injured. None of the soft, insipid apples are suitable for preserving; the sound, tart apples are the best for this purpose.

Fine grained apples are best for sauce and butter, while the coarse grained varieties are best for marmalade.

In the fall and early winter, apples are at their best, and spices need not be added, because their flavor cannot be improved, but towards spring the flavor becomes somewhat flat and is improved by the addition of spices or other flavorings.

Always cook apples in earthen or granite ware utensils, and use silver, granite or wooden spoons for stirring.

The use of the apple as a basis for practically all manufactured jellies and jams is well known. This is due to the large amount of pectose which it contains.

There is no waste to a good apple. Even the paring and core may be utilized for jelly.

Fruits are classified as flavor fruits and nutritive fruits. The apple comes under both of these heads.

AVERAGE COMPOSITION OF THE APPLE.

Water	82.5
Carbohydrates	12.5
Proteid	.4
Nitrogenous	.4
Fats	.5
Acids	1.0
Cellulose	2.7

From a dietetic standpoint, the most important function of the apple is that of furnishing mineral salts and organic acids, but it has an important nutritive value as well, furnished by the carbohydrates present. As the fruit ripens the starch changes to sugar.

The apple has a medicinal value as well, especially if eaten at the beginning of the meal or between meals.

VARIETIES GOOD FOR SAUCE AND BAKING.

Alexander
Baldwin
Duchess of Oldenberg
Gravenstein
Grimes' Golden
Golden Russet
Gano
Hubbardston
Johnathan
Jeffries
King
Peck
Lawver
Lead
Maiden Blush
McMahan's White
Ortley or Yellow Bellflower
Peck
Red Astracan
Rome Beauty
Rhode Island Greening
Rainbow
Siegrende Renette
Sheawasse Beauty
Spitzenberg
Twenty Ounce Pippin
Wallbridge
Wealthy
Wagner
Wolf River
White Pearmain
York Imperial
Yellow Transparent

GOOD CIDER APPLES.

Baldwin
Buckingham
Dyer Sweet
English Russet
Gravenstein
Golden Sweet
Imperial Rambo
Jeffries
Maiden Blush
Newton Pippin
Seek No Further
Wolf River

CIDER MAKING.

Distinct cider apples are not grown in the United States. All apples will not make good cider. Usually the more astringent apples make the best cider, but this does not always hold good. The astringency in the fruit is due to tannin, which is very essential to good cider; it helps in the clearing and also adds to the keeping qualities of the cider.

Sweet apples contain more juice than sour apples, but the cider is flat and tasteless and has poor keeping qualities.

Bitter apples contain a great deal of tannin and make very little cider, but it has a rich, pleasant flavor and good keeping qualities. As the sugar is converted into alcohol the sugar content is very important.

The best apples for cider making are those having a pleasant odor, a slightly sour, bitter taste, and the juice should have about 1.005 specific gravity.

It is commonly supposed that any apple will give good cider; this is not true, however; apples should be sound, clear, mature and free from pests. Decayed and overripe fruit has lost its perfume, some of the water and a large proportion of the sugar; the juice is hard to clarify and turns to vinegar very rapidly. Even a very small amount of decayed fruit renders the cider unpalatable.

AFTERTHOUGHT.

One pint of nice apple sauce sweetened to taste, stir in the yolks of two eggs well beaten. Bake for fifteen minutes. Cover with a meringue made of two well beaten whites and one-half cup of powdered sugar. Return to the oven and brown.

APPLES WITH ALMOND PRAULINEE, JELLY AND CREAM.

Core and pare ten apples, cook in a syrup made of a cup of water and a cup of sugar, turn the apples and cook until fork will pierce them in the hollow center. Set the cooked apples on a serving dish. Blanch and chop fine one-fourth of a cup of almonds. Cook three-fourths of a cup of sugar to a caramel, when the sugar begins to turn a light brown, add the nuts and stir constantly until the sugar is cooked enough. Put a spoonful of the caramel on the top of each apples, around the central opening; put a teaspoon of currant jelly in the center of each apple. Beat a cup of cream until firm; put this around the apples and serve.

APRICOT SHERBET SERVED IN APPLE SHELLS.

Select bright red apples of uniform size, rub until they have a high polish. Cut off the blossom end and scoop out the pulp, carefully notch the edge. Fill with apricot sherbet and serve upon apple leaves.

APPLE BALLS WITH A MIXTURE OF FRUIT.

Peel large apples, with a potato scoop cut out small balls, dropping them into water with a little vinegar added to keep them white. Prepare a mixture of grapefruit pulp, pineapple and banana and put into glasses; add a few of the apple balls; pour over all the juice left from the fruit which has been boiled down with sugar; cool and serve at once or the apples may turn brown.

APPLE BALLS SERVED IN SYRUP.

Prepare the apple balls as above; prepare a rich sugar syrup; color with a little pink color paste and drop in the balls,

cook slowly until the balls are softened, pile in glasses and add a little syrup to each glass. Serve cold.

APPLES IN BLOOM.

Cook red apples in boiling water until soft. Have the water half surround the apples and turn often. Remove skins carefully that the red color may remain, and arrange on serving dish. To the water add one cup of sugar, grated rind of one lemon and juice of one orange; simmer until reduced to one cup. Cool and pour over the apples. Serve with cream sauce.

CREAM SAUCE.

Beat the white of one egg stiff; add the well beaten yolk of one egg and gradually add one cup of powdered sugar. Beat one-half cup of thick cream and one-fourth cup of milk until stiff, combine the mixture and add one-half teaspoon of vanilla.

BROWN BETTY.—I.

One cup of bread crumbs, eight sliced apples, one-half cup of molasses, one-half cup of cold water; butter a baking dish, put a layer of crumbs, then a layer of apples, sprinkle with cinnamon and sugar and dot with bits of butter; repeat until the dish is full; insert a knife in several places and pour in the water and molasses. Set in a pan of hot water and bake for forty-five minutes. Serve hot with cream or hard sauce.

BROWN BETTY.—II.

Pare and chop six apples. Place a layer of apple in a well buttered pudding dish, then a layer of bread crumbs, sprinkle with brown sugar and cinnamon, repeat until the dish is full; add several generous lumps of butter and pour sweet milk or hot water on until it comes within an inch of the top of the pan. Bake in a moderate oven until brown, and serve with plain or whipped cream.

BROWN BETTY.—III.

Pour four teaspoons of melted butter over one and one-half cups of soft bread crumbs; stir until the crumbs are evenly buttered. Put a layer of the crumbs into a well greased pudding dish, mix one-half cup of sugar, one pint of chopped apples, one cup of chopped raisins, one teaspoon of cinnamon and one-quarter of a teaspoon of cloves. Put a layer of the apple mixture over the crumbs and alternate until all is used, finishing with crumbs. Cover closely and bake for three-quarters of an hour in a moderate oven, uncover and brown. Serve hot with hard sauce, or cold with cream.

APPLE BUTTER CANAPES.

Cut thick slices from a loaf of brown bread; stamp into rounds with a biscuit cutter. Spread each round with apple butter. In the center place an English walnut or hickory-nut meat and arrange a border of chopped nuts around the edge. Serve with cheese cubes.

APPLE BUTTER.

Pare, core and quarter the desired quantity of apples, allowing one-third of sweet to two-thirds of sour apples. Boil sweet cider until it is reduced one-half. While the cider is boiling rapidly add apples until the mixture is the desired thickness. Cook slowly, stirring constantly and skimming when necessary. When the apples begin to separate from the cider, take two pounds of sugar to each bushel of apples used; add a little ground cinnamon and boil until it remains in a smooth mass, when a little is cooled. Usually one and one-half bushels of apples are enough for one and one-half gallons of boiled cider.

APPLE BISCUIT.

To one pint of light bread sponge add one-quarter cup of molasses, one tablespoon of lard and graham or whole wheat for a soft dough. Beat vigorously and finally work into the dough one large cup of chopped apple; shape the dough into biscuit and place in muffin pans and allow them to be very light before baking.

DRIED APPLE BUTTER.

Wash one pound of dried or evaporated apples thoroughly, soak over night; in the morning cook with plenty of water. When well done, rub through a sieve or colander; add sugar and cinnamon to taste, the juice of one lemon, juice of two oranges and butter the size of an egg. Cook slowly until it will drop heavily from a spoon.

APPLES EN CASSEROLE.

Pare, core and slice two quarts of apples and put in an earthen dish, alternately, with one and one-half cups of sugar; add one-fourth cup of cold water, cover the dish and bake in a moderate oven. Serve either hot or cold with cream.

APPLE CATCHUP.

Quarter, pare and core twelve sour apples. Put in a sauce pan, cover with water and let simmer until soft; nearly all of the water should be evaporated; rub through a sieve and add the

following to each quart of pulp: One cup of sugar one teaspoon of cloves, one teaspoon of mustard, two teaspoons of cinnamon, and one tablespoon of salt, two cups of vinegar and two grated onions. Bring the catchup to a boil and let simmer gently for one hour. Bottle, cork and seal.

APPLE CHARLOTTE.—I.

Soak one-half box of granulated gelatin in one-half cup of cold water for half an hour. Whip one pint of cream and set on ice; add one-half cup of powdered sugar, a tablespoon of lemon juice and two good sized apples, grated. Dissolve the gelatin over hot water and strain into the mixture; stir quickly and pour into a mould. Set on ice to chill, and serve.

APPLE CHARLOTTE.—II.

Pare, core and slice apples, cook in butter until soft and dry; add sugar to taste. Line a plain mould with sippets of bread an inch wide, dipped in melted butter; let one overlap the other; arrange lozenges of bread similarly in the bottom of the mould. Fill the center with the apple and cover the top with bread. Bake for half an hour in a hot oven. Serve with cream and sugar or a hot sauce.

PLAIN APPLE CHARLOTTE.

Soak one-quarter of a box of granulated gelatin in two tablespoons of cold water; add to one pint of hot apple sauce, flavor and press through a sieve. As soon as the mixture begins to harden, stir in one pint of whipped cream. Line a mould with ladyfingers, pour in the mixture and set away to cool.

CLARIFIED APPLES.

Make a syrup of two cups of sugar and one cup of water. Pare, core and cut into sixths six large, tart apples. Cook a few at a time in the syrup until clear, remove and drain; add the rind and juice of one-half lemon to the syrup, boil until thick, remove the lemon rind and pour over the apples.

APPLE COBBLER.

Pare and quarter enough tart apples to fill a baking dish three-fourths full. Cover with a rich baking powder biscuit dough made soft enough to stir, spread it over the apples without rolling. Make several cuts in the center to allow the steam to escape. Bake for three-quarters of an hour and serve hot with sugar and rich cream.

CODDLED APPLES.

Take tart, ripe apples of uniform size, remove the cores. Place the fruit in the bottom of a porcelain kettle; spread thickly with sugar; cover the bottom of the kettle with water and allow the apples to simmer until tender. Pour the syrup over the apples and serve cold.

APPLE CONSERVE.

For each pound of quartered and pared apples allow three-quarters of a pound of sugar and half a pint of water. Boil sugar and water until a rich syrup is formed; add the apples and simmer until clear. Take up carefully, lay on plates and dry in the sun. Roll in sugar and pack in tin boxes lined with waxed paper.

COMPOTE OF APPLES.

One pound of apples, one-quarter pound of lump sugar, one cup of water, the juice of half a lemon, a few drops of red coloring. Put the sugar, water and lemon juice into a clean enameled sauce pan and let them boil quickly for ten minutes. Meanwhile, peel the apples, cut them in quarters and remove the cores. Throw the pieces into the boiling syrup and let them cook slowly until clear and tender, but not broken. Then remove the quarters of apple carefully, reduce the syrup a little and color it pink with the red coloring. Arrange the apples on a glass dish and pour the syrup over. A little cream or custard served with the compote is a great improvement. If the apples are small, they may be cored and cooked whole.

APPLE COMPOTE AND ORANGE MARMALADE.

Boil twelve tart apples in one quart of water until tender, strain through a jelly bag; add one pound of granulated sugar and let boil. While boiling add twelve apples, cored and pared. When the apples are tender, drain them carefully in a perforated skimmer. Boil the syrup until it jells; fill the apples with orange marmalade and pour the syrup over them. Serve with whipped cream.

CRAB APPLE MARMALADE.

Wash and core crab apples and put them through the meat chopper. Put into a preserving kettle and add water until it shows through the top layer of apples. Cook until soft. Weigh and add an equal weight of sugar. Cook until the mixture forms a jelly when cooled and pour into sterilzed glasses. Cover with paraffin.

APPLE CUSTARD.

Beat the yolks of four eggs and add one-half cup of sugar; cook for one or two minutes and remove from the fire. Gradually add one pint of grated apple. Pour into a serving dish and cover with a meringue made of the well beaten whites of four eggs and three tablespoons of powdered sugar.

APPLE CUP CUSTARD.

Pare, core and steam four good sized, tart apples until tender; press through a sieve. While hot add one tablespoon of butter, four tablespoons of sugar, the yolks of four eggs and one-half pint of milk. Turn into baking cups and bake for twenty minutes. Beat the whites of four eggs until stiff, add four tablespoons of sugar, beat and heap over the top of the cups; dust thickly with powdered sugar and brown in the oven. Serve cold.

APPLE CUSTARDS.

Steam two large, tart apples that have been peeled and cored. Rub them through a sieve and add one cupful of milk, two teaspoonfuls of butter, one-quarter of a cupful of sugar and the yolks of four eggs. Turn the mixture into baking cups, stand them in hot water and bake about twenty minutes. When they come from the oven, pile the beaten white of egg on top of each cup, sprinkle with powdered sugar and place in the oven to brown slightly. Serve cold.

APPLE CUSTARD.

Pare, core and bake thoroughly one or two large, tart apples, having filled the cavities with one teaspoon syrup and granulated sugar. Cool and serve with custard.

APPLE CROQUETTES.

Pare, quarter and core enough tart apples to make a pint; place in a sauce pan with one small tablespoon of butter and, if the apples are not juicy, a few tablespoons of water. Cover and stew gently until tender, then press through a sieve. Return to the fire and add sugar. Add one tablespoon of cornstarch and one-quarter of a teaspoon of salt mixed to a thin paste with cold water; stir until thickened, cover and cook slowly for fifteen minutes. Turn out on a greased dish and set away until cold. Form into tiny croquettes, roll in bread crumbs, dip in lightly beaten egg, then roll again in crumbs and fry in deep fat; drain on unglazed paper and serve with roast pork or roast goose.

DELMONICO APPLES.

Put a layer of apple sauce in a buttered pudding dish, sprinkle with ground almonds, dot with butter and sprinkle with crushed macaroons, add a little water and bake. Delicious when served with meat.

APPLE DELIGHT.

Put a layer of apple sauce in a buttered pudding dish, dot with butter, add a layer of chopped peaches and apricots, sprinkle with blanched almonds ground rather coarsely, repeat until the pan is full; pour the peach juice over the mixture and bake for one hour. Serve as a relish with meat course.

EAST INDIA CHUTNEY (APPLE.)

Pare and core twelve sour apples. Peel one medium sized onion. Remove seeds and stems from three peppers, one of which should be red. Chop apples, peppers, onion and one cup of raisins very fine. Add the juice of four lemons, one pint of cider vinegar and half a cup of currant jelly; let simmer very gently for one hour, stirring frequently. Add one pint of cider vinegar, two cups of sugar, one tablespoon each of salt and ground ginger, and one-fourth of a teaspoonful of cayenne; cook for one hour more, stirring constantly. Store as canned fruit.

APPLE FARCI.

Choose tart red apples, Northern Spies, if possible; wash, wipe and core. Do not pare. With the corer remove apple in three places, equally distant from stem and blossom end, holding corer in oblique position and pressing downward toward center. Fill these cavities with raisins, dates or figs, sugar, cinnamon. Canned or fresh pineapple is delicious filling. Always use raisins, placing them in the cavities first to prevent the other filling from slipping through. After filling, place the apples in a pan that has been sprinkled with sugar and cinnamon. Sprinkle each apple with sugar and cinnamon. Place in a hot oven until the sugar melts, then add one-fourth cup of water or fruit juice and bake until tender. Baste frequently with the syrup. Serve either hot or cold with whipped cream sprinkled with cocoa.

APPLE FLOAT.—I.

A simple desert may be made as follows: Beat the whites of four eggs to a stiff froth, add four tablespoons of powdered sugar and beat until dry. Grate two large, tart apples into the egg mixture, a little at a time, beating all the time. Have a large

dish partly filled with plain cream; drop the apple and egg mixture by the tablespoonful over the surface of the cream and dot with candied cherries.

APPLE FLOAT.—II.

Peel six big apples and slice them. Put them in a sauce pan with just enough water to cover them and cook until tender. Then put them through a colander and add the grated rind and juice of half a lemon, sweeten to taste and stir in a trace of nutmeg. Fold in the stiffly beaten whites of four eggs and put the dish on ice. Serve with whipped or plain cream.

APPLES FRIED WITH ONIONS.

Peel onions and slice. Fry in fat until a rich brown; drain on soft brown paper. Fry unpared quarters of apple in the fat left from the onions. Arrange apples in a border on a platter; fill center with the fried onions and serve hot.

FRIED APPLES.—I.

Quarter and core five apples without paring. Put into a frying pan and melt beef drippings in it; when hot, lay a layer of apples in, skin side down, sprinkle with brown sugar, and when nearly done, turn and brown; place on a platter and sprinkle with sugar; set in hot oven and continue frying apples one layer at a time.

FRIED APPLES.—II.

Qarter and core five apples without paring. Put into a frying pan one cup of sugar, one tablespoon of butter and three tablespoons of water. Let this melt and lay in the apples with the skin up. Cover and fry slowly until brown.

APPLE FRITTERS.—I.

Mix and sift one and one-third cups of flour, two teaspoons of baking powder and one-fourth teaspoon of salt. Add gradually, while stirring constantly, two-thirds of a cup of milk and one egg well beaten. Wipe, core, pare and cut two medium sized sour apples into eighths, then slice the eighths and stir into the batter. Drop by the spoonful into hot deep fat and fry until delicately browned; drain on brown paper and sprinkle with powdered sugar.

APPLE FRITTERS.—II.

Pare and core four tart apples and cut in one-fourth inch slices across the apple. Sprinkle with two tablespoons of lemon juice and powdered sugar. Prepare a batter by sifting one cup

of flour and one-fourth teaspoon of salt. Add two well beaten yolks to one-half cup of milk; mix and beat into the flour until smooth. Add one tablespoon of melted butter or olive oil and cut in the well beaten whites of two eggs. Drain the apples, dip into the batter and fry in deep fat. When cooked, drain on brown paper and sprinkle with powdered sugar before serving.

APPLE FRITTERS.—III.

One cup of sweet milk, one egg, one teaspoon of baking powder, one-fourth teaspoon of salt, one-half cup of chopped apples. Flour to make a batter stiff enough to drop heavily from the spoon. Fry in deep fat.

APPLE FRITTERS.—IV.

Core and pare four apples. Cut into slices one-third inch thick, leaving the hole in the center. Sprinkle with sugar, lemon juice and cinnamon. Dip each slice in fritter batter and fry in deep fat. Drain on brown paper and sprinkle with sugar.

FRITTER BATTER.

Yolks of two eggs well beaten; add one-half cup of milk, one tablespoon of olive oil, one saltspoon of salt and flour enough to make a drop batter. When ready for use, add the well beaten whites of two eggs.

APPLE FRITTERS, ENGLISH STYLE.

Beat one egg, add a few grains of salt and one-fourth cup of milk; cut out four rounds of bread from half-inch slices of stale bread. Set the bread into the milk and egg mixture and cook in deep fat. Stew apples, pared and cored, in a few spoonfuls of syrup. Place an apple on each round of bread and grate a little nutmeg over the top. Serve very hot.

FROSTED APPLES.

Pare and core ten large apples. Cover with one pint of water and three tablespoons of sugar; simmer until tender. Remove from the syrup and drain. Wash the parings and let simmer with a little water for one-half an hour. Beat the white of one egg to a stiff froth and add one tablespoon of sugar. Coat the top of the apples lightly with the meringue and place in a cool oven to dry. Strain the juice from the parings, add two tablespoons of sugar, return to the fire and let boil for five minutes; add a few drops of lemon and a little nutmeg, cool and pour around the apples.

APPLE GELATIN.

Cover one-half box of gelatin with half a cup of cold water and let stand for half an hour. Pare, core and quarter six tart apples, add the thin, yellow rind of half a lemon, cover with sweet cider or water, boil and press through a sieve; add one cup of sugar and juice of one lemon. Pour over the gelatin, mix, turn into a mould and let harden. Serve with cream or cider sauce.

APPLE GINGER.

Wipe, pare, quarter, core and chop two and one-half pounds of sour apples. Put in a stew pan and add one and one-half cupfuls of light brown sugar, the juice and rind of one and one-half lemons, one-half ounce ginger, and just enough water to prevent the apples from burning. Cover and cook slowly for four hours, adding water if necessary. Apple ginger may be kept for several week. For the Christmas dinner, serve around roast goose in apple cups made of bright red apples.

GINGER APPLES.

Pare and core some good apples, Greenings or Pippins. Fill the cavity in the center of each apple with a spoonful of chopped preserved ginger. Stand them in your baking dish (not tin) and pour over them a syrup made either of sugar and water flavored with lemon, and with a piece of dried ginger cooked in it, or if there is enough ginger syrup, this may be used with the addition of a little water. Bake until soft and transparent, but not broken, basting occasionally with the syrup. Serve hot or cold, with a little whipped cream garnished with some pieces of ginger.

GARNISH FOR ROAST GOOSE.

Cook rings of apples clear in syrup. Drain, place a stewed prune in the center of each and sprinkle with chopped pistachio nuts. Arrange around the platter and place the goose in the center.

GERMAN APPLE CUP.

Core fine grained apples, pare except one ring around the center. Cut celery hearts very fine; mix with mayonnaise dressing, to which a little salt, pepper and half the bulk of whipped cream has been added. Fill the cavities of the apples and round up a little. Set on heart-shaped lettuce leaves. If the apples must stand after being pared, rub lightly with a cut lemon to prevent discoloration.

APPLE GOODIE.

Cut apples in balls with a vegetable scoop and cook until tender in a little syrup, to which a little lemon juice has been added. Toast slices of bread or stale cake; dip in milk, to which a little salt and butter has been added. Pile apple balls on slices of bread or cake, with five or six blanched almonds; add bits of any kind of jelly or marmalade. Serve with plain cream.

GLAZED APPLES WITH PRESERVED GINGER.

Core and pare half a dozen apples. Make a syrup with a cup of sugar and a cup of water. Cook the apples in the syrup, cook until tender, turn while cooking, but do not cover, as the steam will cause them to break in pieces. Have circular pieces of stale sponge cake ready, take the apples up onto the cake, sprinkle apples and cake generously with granulated sugar and set in the oven to glaze. Add half a cup of syrup from preserved ginger to the apple syrup and let boil up once. When the apples are a delicate brown, pour the syrup onto a serving dish, set the apples into the syrup and fill the open spaces with pieces of preserved ginger. Serve hot with cream.

GLAZED APPLES WITH SPICED PRUNES.

Choose large apples of uniform size; pare, core and cook until tender in syrup. Remove to a platter. Boil the syrup down to a jelly and pour over the apples. Fill the centers with spiced prunes and dust the top of each apple with powdered sugar and serve hot.

GREEN APPLE HONEY.

Place cider made from half-grown apples, windfalls, on the back of the stove and let simmer gently until it is reduced to one-quarter the original bulk. Strain and add an equal bulk of sugar; heat until the sugar is dissolved. It will keep indefinitely in a cool place and is very useful, either as a sauce for puddings or to add flavor to otherwise insipid tasting fruits.

APPLE ICING.

One cup of sugar, one-third cup of water, one saltspoon of cream of tartar; heat gradually and boil without stirring until the syrup will thread when dropped from a fork. Pour slowly over the well beaten white of one egg, beating constantly, and continue until thick enough to spread. Add two tablespoons of grated apple, beat and spread on the cake.

APPLE JAM.

Pare and cut apples into quarters, core and cut into rather thick slices; to every pound of apples allow one pound of brown sugar, and to every five pounds of apples allow the thinly cut rinds and juice of four lemons and one-half pound of ginger root and one ounce of cloves. Let stand in a bowl until the following day; boil until the apples are a rich amber color and perfectly clear.

APPLE JONATHAN.

Peel and slice very thin four large or five small Greening Apples; place in deep pudding dish or baking dish with two tablespoonfuls cold water. Make batter of one-third cupful of butter, one large cupful of granulated sugar, two eggs beaten thoroughly, two large cupfuls flour, with four teaspoonfuls good baking powder and one teaspoonful salt sifted together, stirring well; then add flour. Blend the whole for five minutes, then pour over the apples; let stand five minutes before placing in oven; bake thirty minutes.

SAUCE FOR APPLE JONATHAN.

One and one-half cupfuls sweet milk, one tablespoonful butter, one-half cupful sugar, two tablespoonfuls cornstarch, three heaping tablespoonfuls raspberry jam. Place milk in porcelain dish over fire, let boil slowly; mix butter, sugar and cornstarch together; add one-third cupful cold milk; mix until smooth, then stir slowly into the boiling milk; let boil five minutes, then remove from fire and add raspberry jam. To be served hot.—

—J. W. W., New York City.

JELLIED APPLES.

Peel, core and quarter two quarts of tart apples. Make a syrup of one and one-half pints of water and two cups of sugar; boil rapidly for ten minutes. Cook the apples gently, a few at a time, until they are tender and clear. Remove them with a skimmer and spread on a platter. When the last of the fruit has been cooked, add one-half package of gelatin which has been soaked in one-half cup of cold water for two hours, the juice of one lemon and stir until the gelatin is dissolved. Set the sauce pan in cold water and stir until the mixture begins to thicken; drop the apples in and mix gently, turn into a mould and let harden. Serve with whipped cream.

JELLIED APPLES WITH ALMONDS.

Pare, core and quarter Golden Pippins; stew until soft and beat smooth. Make syrup by boiling a pound and a half of sugar

and a pint of water for every two pounds of apples. Put the apple pulp and the juice of three lemons into the syrup and boil gently until stiff enough to drop heavily from the spoon. Pour into a wet mould and when cold turn onto a serving dish. Stick blanched almonds into the jelly and surround with whipped cream.

APPLES, LEXINGTON STYLE.

Core and pare eight apples, rub with lemon and cut in halves and cook in a syrup until tender. Let them cool, then roll in sponge cake crumbs, then in egg and and milk, then in the crumbs and cook in deep fat. Fill the centers with grated pineapple and currant jelly. Surround the apples with the syrup and serve.

APPLE LOAF.

Reserve enough bread dough to make a small loaf. Work thoroughly into it one tablespoon of butter, one-third cup if sugar, one-quarter of a teaspoon of cinnamon and two well beaten eggs. Add flour to make a soft dough, knead lightly and let rise. Divide into three equal parts and roll each part to fit the pan. Lay one piece in a buttered pan, spread over it an inch layer of sour apples chopped fine. Pour over the apples a tablespoon of melted butter; cover with the second piece of dough and continue as before; brush the top with milk and let rise until very light. Steam for one hour, then place in a hot oven to brown lightly. Serve in slices with sugar and cream.

APPLES IN MAPLE SYRUP.

Cut eight apples in halves and remove the cores with a teaspoon, put into a baking pan with one cup of maple syrup and one and one-half cups of water and two tablespoons of butter. Bake until the syrup is thick and serve with whipped cream.

APPLE MACEDOINE.

Cut a thick slice off the stem end of red apples, core and remove the pulp with a potato ball cutter. Cook one-half cup of sugar with one cup of water. Add clean rose geranium leaves and apple balls; cook until the balls are tender. When the syrup is cold, add the juice of one lemon and a couple of peaches sliced into small pieces. Fill the apple shells with the mixture and serve very cold as a first course at a luncheon.

APPLE MARMALADE.

Pare, core and cut into small pieces coarse grained apples. Allow a pound of sugar to each pound of apples. Add enough water to dissolve the sugar and boil until thick; add the apples

and boil until tender; pass through colander; add the juice and grate rind of a lemon to every four pounds of fruit. Boil again until thick and put up in jars or glasses. Cover with paraffin.

Crab apple marmalade may be made in the same way with the lemon omitted. When cold it should cut like cream cheese.

APPLE MERINGUE.

Two cups of steamed apple pulp, one-half cup of sugar, one teaspoon of butter, one-half teaspoon of cinnamon or nutmeg. Add the yolks of two eggs slightly beaten and one tablespoon of thick cream. Fill a deep pie tin lined with crust and bake without an upper crust. Make a meringue of the whites of two eggs and two tablespoons of sugar; brown in a very moderate oven.

APPLES WITH NUT STUFFING AND WHIPPED CREAM.

Scoop out apples and fill the shell with English walnuts and apple pulp mixed with mayonnaise; place in a circle on a large serving dish and heap whipped cream in the center.

APPLE OMELET.—I.

To eight large apples stewed very soft and mashed fine add one cup of sugar and flavor with nutmeg or cinnamon. When cold stir in three well beaten eggs and one-half tablespoon cornstarch dissolved in two tablespoons of milk. Stir well and bake slowly twenty minutes. Serve hot.

APPLE OMELET.—II.

Separate four eggs; beat whites to a very stiff froth; then add the yolks and beat again, adding gradually two tablespoons of powdered sugar. Have ready an omelet pan, in which one tablespoon of butter has been melted; pour the egg mixture into the pan, and when it begins to thicken spread over it a layer of apple sauce. Fold, turn onto a hot platter and serve at once with powdered sugar.

OXFORD APPLES.

Pare, core and quarter four large, tart apples and boil in very little water. Mash and add one tablespoon of butter, half a cup of sugar, half a cup of fine bread crumbs, the yolks of four eggs and the whites of two eggs beaten light. Pour into a baking dish and cover with a meringue made of the whites of two eggs and two tablespoons of powdered sugar, and brown.

APPLES WITH OATMEAL.

Core apples, leaving large cavities, pare and cook in a syrup made by boiling one cup of sugar with one and one-half cups of water for five minutes. When the apples are soft, drain and fill cavities with the hot, well cooked meal, and serve with cream and sugar.

APPLES A LA PARISIENNE.

Pare several sour apples, cut them in half crosswise and remove the cores. Cook them with one cupful of sugar to one cupful of water, taking care to retain the shape. Drain the apples and set each half on a round of stale sponge cake, sprinkled lightly with orange juice and either orange or peach marmalade. Cover the apple with a meringue and some chopped almonds and set in the oven to brown delicately. Serve either hot or cold.

APPLE PAN DOWDY.

Line a baking dish with thin slices of buttered bread. Fill in the center with sliced apples, sprinkle over the top four tablespoons of dark brown sugar and one-half teaspoon of cinnamon. Add one-half a cup of water and cover with another layer of buttered bread, with the buttered side up. Bake for one hour in a moderate oven. Serve with liquid pudding sauce.

APPLE PRALINES.

Core and peel six apples and cook in one and one-half cups of sugar and two cups of water. Make a candy of one cup of sugar, a little water and one-half cup of minced nuts. When this begins to caramel, put a spoonful on the top of each apple. Pour the syrup in which the apples were cooked over the apples and serve with whipped cream.

APPLE PONE.

Pare and chop fine one quart of sweet apples. Pour a pint of boiling water over one quart of white cornmeal; when cool, add enough sweet milk to make a very soft batter; add two tablespoons of sugar and one-half teaspoon of salt. Add the apples and pour into a well buttered pan, cover and bake in a moderate oven for two hours.

PORCUPINE APPLES.

Select apples of equal size. Pare, core and cook in syrup made of one cup of water to each half cup of sugar. Boil syrup

down and roll the apples in it. Stud with blanched almonds; fill the centers with jelly. Arrange on a large plate with rolled wafers between apples.

APPLE PUNCH.

Cut six tart apples in quarters; core, but do not pare; put into a preserving kettle and add one cup of raisins, two bay leaves, a small piece of stick cinnamon, the grated rind of three lemons and two quarts of cold water; let come to a boil and add two quarts more of cold water, cover and let boil for thirty minutes; drain through a muslin bag. When cold add the juice of three lemons and two pounds of sugar; stir until the sugar is dissolved. When ready to serve, add a little shaved ice.

APPLES AND RICE WITH MERINGUE.

Put three-fourths of a cup of rice in a quart of cold water and stir while heating to the boiling point. Let boil for five minutes. Drain and rinse with cold water. Add three cups of milk and a scant teaspoon of salt to the rice. Cover and cook until the rice is tender. Beat the yolks of two eggs, add the grated rind of an orange or lemon, one-fourth of a cup of sugar, and one-fourth of a cup of butter. Mix thoroughly and stir into the rice. Turn the rice into a concave border mould which has been dredged with sugar. Set the mould in a pan on several thicknesses of paper, surround with boiling water and cook in the oven for fifteen or twenty minutes.

Core and pare eight apples and rub with an orange or lemon. Cook in a syrup made of one and one-half cups of sugar and the same measure of water, being careful to keep the apples whole. When tender, fill the apples with jelly or jam and pipe meringue over this. Dredge the whole with sugar and cook in the oven for eight minutes. Invert the rice on serving dish. Put apples in the cavity and pour the syrup around the base of the mould.

RAISED APPLE BISCUIT.

Scald one cup of milk, add one tablespoon of sugar and one tablespoon of butter, let cool. Add one-half cake of yeast dissolved in warm water, one teaspoon of salt and one cup of flour. Let rise; add cup of apple, pared and grated, and one cup of flour sifted with one-half teaspoon of soda. Let rise for one hour. Shape into two flat cakes, let them double their bulk, bake in hot oven, split while hot and butter. Serve hot with sugar and butter.

APPLES AND RICE.

Pare and core apples, place in a baking dish and fill the holes in the apples with chopped raisins and sugar; fill the spaces between the apples with rice that has been boiled for fifteen minutes. Cover and bake for fifteen minutes, remove cover and bake for fifteen minutes longer. Serve hot with cream.

APPLES IN RICE CUPS.

Boil rice in salted water until tender. Half fill coffee cups and let stand until cold. Stand in a pan of hot water until they will slip from the cup easily. Scoop out a small place and lay a quarter of an apple that has been cooked in a rich syrup in the cavity. Serve with the apple syrup or cream.

APPLE RELISH.

Three pounds of apples diced with the skins on. Take three pounds sugar, one pound raisins, one pound pecans, two oranges; remove peeling and grind it in meat grinder; then cut the orange into small pieces. Cook for one hour, adding the nuts five minutes before removing from the stove.

APPLE SCHMARREN.

Make a batter of one tablespoon of pastry flour, two tablespoons of milk, a pinch of salt and a well beaten egg. Slice into this batter one good sized apple. Put into a frying pan one teaspoon of clear lard, heat it and pour in the batter, fry a nice brown and serve with powdered sugar.

APPLE SHERBET.

Boil one quart of apples in a pint of water until soft. Mash through a sieve. Add the juice of one orange and one lemon, half a pound of sugar and a quart of water. Beat well and freeze. When it becomes like slush, add the well beaten white of one egg and finish freezing.

CRAB APPLE SHERBET.

Put two quarts of quartered crab apples over the fire with enough water to keep them from burning. Cover and let simmer until tender; drain as for jelly. Boil one quart of water and one pint of sugar for twenty minutes from the time that it begins to boil. When cool, add one pint of the crab apple juice and the juice if one lemon and freeze.

SPICED CRAB APPLES.

Select sound Siberian or Transcendent crabs with the stems on. Boil three pounds sugar and one and one-half pints of cider vinegar to a rich syrup; add two ounces of stick cinnamon. Drop a few of the crab apples into the syrup, turn and cook until tender, remove and place in jars, continue until the apples are all used, boil the syrup down and pour over the fruit. If the crab apples are very ripe it is better to steam them until tender; place in jars and pour the syrup over them.

SAUSAGES AND FRIED APPLES.

Prick the sausages well with a fork. Place in a deep frying pan; pour in enough boiling water to cover the bottom; cover and cook over a moderate fire. When the water evaporates, remove the cover and turn several times, that they may be nicely browned. Turn onto a platter. Core a number of large, tart apples, cut them in rings an inch thick and fry in the sausage fat. Garnish the sausage with the apples and serve.

STUFFED APPLES TO SERVE WITH A ROAST.

Into a sauce pan put two and a half cups of white stock, add a bay leaf, one teaspoonful of minced onion, half a teaspoonful of salt and a very little pepper. Simmer for twenty minutes and strain. Pare and core ten tart, red apples, put them in a granite pan, pour the stock around, cover and simmer until tender, but not broken. Carefully remove from the stock and set aside. Blanch two cupfuls of chestnut meats, slice, cover with the stock, add four teaspoonfuls of currant jelly, half a saltspoonful of salt, a little paprika and simmer until the nuts are tender. Fill the center of the apples heaping full and garnish the roast meat with them.

SPICED APPLES WITH MERINGUE.

Pare and core six large apples and arrange in a baking dish. Mix three-fourths of a cup of sugar, one teaspoon of cinnamon and one-fourth of a teaspoon of salt, fill the cavities. Add one-fourth cup of water and bake until the apples are soft, basting frequently with the syrup. Remove from the oven and cool slightly, pile meringue on the top of each apples, return to the oven, bake eight minutes. Chill and serve with cream or custard sauce.

For the meringue, beat the whites of two eggs until stiff and add very gradually, while beating constantly, four tablespoons of powdered sugar, add one-half teaspoon of vanilla.

APPLES EN SURPRISE.

Make apple cups by cutting a thick slice from the stem end and removing the pulp with a teaspoon. Fill the cups with equal quantities of the apple pulp, pecan meats and Maraschino cherries cut into small pieces. Add one teaspoon of sugar to each apple and bake until the apples are soft, but will hold their shape. Remove from the oven and add one teaspoon of Maraschino and one teaspoon of sherry to each cup.

APPLE SPONGE.

Cover one-half box of gelatin with cold water and allow it to stand for half an hour; then pour over it half a pint of boiling water and stir until dissolved. Mix a pint of strained apple sauce with the gelatin, add a pound of sugar and stir until it melts, and the juice of two lemons. Set on ice until it begins to thicken. Beat the whites of three eggs to a stiff froth, stir into the apple mixture and pour into a mould. Serve with whipped cream.

APPLES STUFFED WITH FIGS.

Pare and core large apples; fill centers with chopped figs, cover with sugar, place in a deep baking dish and add a little water; bake, basting well frequently. Serve cold with cream.

SWEET CIDER FRAPPE.

Pack the can of a freezer with one measure of salt mixed with three measures of crushed ice. When the can is frosted, pour in sweet cider and freeze like sherbet. Serve with roast turkey or immediately after it.

APPLE SOUFFLE.

Pare, core and cook four tart apples in just enough water to prevent burning. Pass through a sieve, sweeten to taste and add one teaspoon of lemon extract. Sift together four level tablespoons of cornstarch and one level tablespoon of flour, dissolve in four tablespoons of cold water. Melt one tablespoon of butter and add one-fourth of a teaspoon of salt, pour in one cup of boiling water, add the flour and cornstarch mixture and cook until clear. Add the apple pulp, remove from the fire, stir thoroughly. Beat three eggs separately, add first the yolks to the apple mixture and lastly the whites of the eggs. Pour into a shallow baking dish and bake in a moderately hot oven until puffed up and brown. Serve at once.

APPLE SLUMP.

Pare, core and quarter apples, add a little water and sugar to taste, stew until tender and cover with the following mixture: Sift one pint of flour and one teaspoon of baking powder, add a pinch of salt and two cups of milk, mix and turn out onto a lightly floured board. Roll to a one-half inch thickness and place over the stewed apples, cover and cook for ten minutes without lifting the lid. Serve hot with cream and sugar or soft custard.

APPLE STEPHAN.

Mix two pounds of flour with one pound of finely chopped suet, add water to make a soft dough. Roll into a sheet one inch thick. Grease a shallow pan with hot suet, sprinkle with two tablespoons of brown sugar. Place the crust in the pan and cover with the following mixture: One pound of sliced apples, one-half pound of orange and lemon peel chipped, one-half pound of currants and one-half of shredded citron. Sprinkle with one cup of brown sugar, one saltspoon each of cloves and cinnamon. Squeeze the juice of three lemons over all and add one gill of water, cover with a thin layer of paste and bake in a moderate oven for four hours. Serve with sauce.

STUFFED APPLES.

Cut the blossom end off good cooking apples. Scoop out the center and fill with pecan meats, add two teaspoons of sugar and one teaspoon of brandy to each apple. Bake, with a little water in the pan, until tender, but not out of shape. Just before serving, press into each apple three or four brandied cherries.

APPLE TART.

Line a deep, round pie tin with rich pie paste and fill it three-quarters full of apples, pared, cored and sliced. Dredge with sugar, put a twist of crust around the edge. When nearly baked, spread with a thin layer of orange marmalade and pour over a rich custard made of one cup of milk, one tablespoon of sugar and two egg yolks. Return to the oven and bake until the custard is set.

APPLE TARTS.—I.

Line patty pans with nice crust, put in each chopped apples and a little sugar, bake in a moderate oven and let cool. Just before serving, cover each tart with whipped cream and place a drop of currant jelly on the top of each.

APPLE TARTS.—II.

Roll a good paste into a rectangular sheet. Cream one-half cup of butter, put over the pastry in small lumps. Roll up the pastry as for a jelly roll. Pat and roll this into a sheet and cut into rounds. With the small end of a pastry tube cut three small rounds from one-half of the circles of pastry. Place a teaspoon of rather dry apple sauce, which has been sweetened and chilled, sprinkle with a little cinnamon and brush the edges of the circle with cold water. Put a circle with holes over the apple sauce and press the edges together, brush the top with beaten egg and dredge lightly with sugar. Bake until a light brown.

APPLE TARTLETS.

Cover six fluted patty pans with pastry. Beat one-fourth cup of butter to a cream; gradually beat in one-fourth cup of sugar and the grated rind of an orange or lemon; add the yolks of two eggs, beating in one and then the other; then beat in one tablespoon of syrup from a can of apricots; also one-third cup of sifted flour, sifted again with a scant fourth of a teaspoon of baking powder. Put the mixture into the tins, lined with the pastry, and bake about twenty minutes, or until the filling is well rounded and of good color. If the cake mixture falls on removal from the oven, more flour or more baking was needed. Put half a canned apple, with skin removed (half a brandied peach may be substituted), on the top of each, cover with meringue and return to the oven for ten minutes, or until the meringue is cooked and lightly browned. Serve hot or cold for desert.

MERINGUE FOR TARTLETS.

Beat the whites of two eggs until dry, then gradually beat in two level tablespoons of sugar, and, finally, fold in two tablespoons of sugar and half a teaspoon of vanilla extract.

PRUNE AND APPLE TART.

Stone one can of prunes, put them into a pudding dish, add to them one pound of sliced apples, three tablespoons of sugar, one teaspoon of mixed spice and grated rind of half a lemon. Cover with a good pastry and bake in a hot oven until ready.

APPLE TAFFY.

To one pound of sugar add one-half tablespoon of vinegar and one-half cup of juice drained from stewed apples. Put the

ingredients in an agate sauce pan and let boil to the "crack." Turn onto a buttered platter, and when cool enough to handle pull until white and glossy.

APPLE TAPIOCA.

Soak three-fourths of a cup of tapioca for one hour in water to cover, drain, add two and one-half cups of boiling water and one-half teaspoon of salt; cook in double boiler until transparent. Core and pare apples, arrange in a buttered baking dish, fill cavities with sugar, pour tapioca over apples and bake in a moderate oven until the apples are soft. Serve with sugar and cream or with cream sauce. Sago may be used instead of tapioca.

CREAM SAUCE.

Mix and beat until stiff three-fourths of a cup of thick cream and one-fourth of a cup of milk, add one-third of a cup of powdered sugar and one-half teaspoon of vanilla.

APPLE TURNOVERS.—I.

Cut ordinary pie crust in squares. Put apple sauce through a sieve, add a few grains of salt and a few gratings of nutmeg. The apple sauce should not be too moist. Trace a figure on one side of the square of paste, on the other side diagonally place a spoonful of the apple sauce. Brush the edges of the paste around the apple with cold water, turn the other half of the paste over and press the edges closely together. Set the turnovers on a buttered baking sheet and brush the tops with slightly beaten white of egg, dust with granulated sugar and bake in a moderate oven.

APPLE TURNOVERS.—II.

Sift together one pint of flour, one-half teaspoon of salt and two level teaspoons of baking powder, rub into the dry ingredients one tablespoon of butter and add enough milk or water to make a soft dough. Roll one-half inch thick and cut with a biscuit cutter. Put two tablespoons of stewed apples on one-half of the dough; fold the other half over and pinch the edges together; place these in a baking pan, brush with milk and bake for twenty minutes.

VIRGINIA APPLE TODDY.

Bake tart apples until nearly tender, cover with brandy and sugar and bake slowly for two hours. The alcohol in the brandy evaporates, leaving only a delicious flavor.

APPLE WATER.

Wipe, core and pare one large, sour apple, put two teaspoons of sugar in the cavity. Bake until tender; mash, pour one cup of boiling water over it and let stand one-half hour, and strain. This is especially refreshing for fever patients.

APPLE WHIP.

Pare, quarter and core four sour apples, steam until tender, and rub through a sieve; there should be three-fourths of a cup of pulp. Beat on a platter the whites of three eggs, gradually add the apple pulp, sweetened to taste, and continue beating. Pile lightly on a serving dish and chill. Serve with cream or soft custard.

SOFT CUSTARD.

Beat three eggs slightly, add one-fourth cup of sugar and one-eighth teaspoon of salt; add gradually two cups of scalded milk, stirring constantly; cook in double boiler until the mixture thickens, or until the spoon is coated. Strain immediately, cool and flavor.

BAKED APPLES.—I.

Wipe and core sour apples. Place in a baking dish and fill centers with sugar and cinnamon, allowing one-half cup of sugar and one-fourth teaspoon of cinnamon to eight apples. Cover the bottom of the dish with boiling water and bake in a hot oven until soft, basting often with syrup in the dish. Serve hot or cold with cream.

BAKED APPLES.—II.

Peel and core tart apples; fill the holes with shredded citron, raisins, sugar and a little lemon peel. Place in baking dish and pour over them one-half cup of water and dust with granulated sugar. Bake in a slow oven until perfectly tender, sprinkle with soft bread crumbs and sugar; bake for ten minutes and serve hot with cream or pudding sauce.

BAKED APPLES.—III.

Core and pare large, tart apples; fill cavities with butter, sugar and spice and bake in the usual way. Cook parings, cores and one large chopped apple in water to cover. Strain juice, add the juice of one lemon and sugar in the proportion of two-thirds of a cupful to one cup of juice. Cook until it jellies and pour over the baked apples. Chill and serve with whipped cream.

APPLES BAKED IN STRAWBERRY JAM.

Core tart apples and place in a baking dish; fill the cavities with strawberry jam and bake until soft. Serve hot with cream.

BAKED APPLES, CREOLE STYLE.

Cook cored apples in a little water and lemon juice. Place in a dish and fill centers with jelly or marmalade. Add one-fourth of a cup of sugar to the liquid, boil and pour over the apples. On the top of each apple place a meringue, pressing it from a pastry bag through a star tube. Put the apples in a moderate oven for about eight or ten minutes. Serve cold.

SLICED APPLES BAKED IN CREAM.

Pare, core and slice several apples, put into a baking dish and cover with cream. Bake for twenty minutes. Another good breakfast dish is made by covering the apples with well cooked oatmeal and baking for twenty minutes. Serve with cream.

BAKED APPLES WITH OATMEAL.

Core apples; fill the space from which the core was taken with cold cooked oatmeal. Stand the apples in a baking dish, sprinkle with sugar and add one-half cup of water. Bake in a moderate oven until soft. Serve with cream, using a little more oatmeal for garnish.

PANNED BAKED APPLES.

Core and cut apples into eighths. Put a layer in a baking dish, sprinkle with two tablespoons of sugar, add another layer of apples and continue until the dish is full. Add to each quart of apples a half pint of water; cover the dish and bake in a quick oven until soft. The skin, which is left on, gives a fine flavor. Serve hot in the dish in which they were baked. This is very nice when served with the meat course at dinner.

BAKED SWEET APPLES.

Wipe and core eight sweet apples. Put in baking dish and fill cavities with sugar, allowing one-third of a cup. Add two-thirds of a cup of boiling water and cover; bake for three hours in a slow oven, adding more water if necessary.

APPLE SAUCE CAKE.—I.

Cream half a cup of butter and beat in one cup of sugar; add a cup of raisins chopped and dredged with flour, one salt-

spoonful of salt, one and one-half teaspoonfuls of cinnamon and one-half teaspoonful of grated nutmeg. Mix these ingredients. Dissolve one teaspoonful of baking soda in a little warm water and stir into a cupful of unsweetened apples; let it foam over into the other ingredients and beat thoroughly; add two cups of flour and bake three-quarters of an hour in a moderate oven.

APPLE SAUCE CAKE.—II.

One cup of unsweetened apple sauce, one and one-half cups of sugar, one-half cup of shortening, yolk of one egg, one level teaspoon of cinnamon, one-half teaspoon of cloves, one-half teaspoon of soda, one level teaspoon of baking powder and two cups of flour. Strain apple sauce, add soda, melted shortening and flour sifted with baking powder and spices. Beat all thoroughly and bake in two layers and put together with frosting.

DANISH APPLE CAKE.

Stew two pounds of good cooking apples, using as little water as possible; add cinnamon and sugar to taste. Toss one-fourth of a pound of bread crumbs in melted butter, let them brown lightly. Line the bottom of a well greased cake tin with a thick layer of crumbs, then a layer of apple sauce, repeating until the pan is full. Bake in a quick oven for one-half hour, and when cold turn from the pan. Serve with whipped cream.

DUTCH APPLE CAKE.

Mix one cup of scalded milk, one-third of a cup of butter, one-third of a cup of sugar and one-half a teaspoon of salt. When lukewarm, add one yeast cake, broken into small pieces, two unbeaten eggs and flour to make a soft dough. Beat thoroughly, cover and let rise until the mixture has doubled its bulk. Beat thoroughly and again let rise. Spread as thinly as possible in a well buttered dripping pan, brush over with melted butter. Press sliced apples into the dough in even rows. Sprinkle with one-fourth cup of sugar mixed with one-half teaspoon of cinnamon, then with two tablespoons of well washed currants. Cover and let rise; bake in a moderate oven for thirty minutes. Cut in squares and serve plain, or with whipped cream.

DRIED APPLE FRUIT CAKE.

Boil two cups of dried apples in two cups of molasses. Cream one cup of butter with two cups of brown sugar, add four beaten eggs and two cups of sour milk; sift together five cups of flour, two teaspoons of flour, two teaspoons of baking powder, one teaspoon of cinnamon and one-half teaspoon of cloves. Stir

into the dry ingredients; add two pounds of raisins and one pound of currants, well floured, and two pounds of English walnut meats broken into small pieces. Bake for three hours in a moderate oven.

DRIED APPLE CAKE.—I.

Soak two cups of dried apples over night, drain and chop fine; add one cup of molasses and let simmer for three hours; let cool. Cream one cup of butter and one and one-half cups of brown sugar; add one-half cup of sour milk, three beaten eggs and the apple mixture. Add three and one-half cups of flour, one teaspoon each of soda, cloves, allspice and cinnamon sifted together. Bake in one loaf for two hours in a moderate oven.

DRIED APPLE CAKE.—II.

Chop fine three cups of dried apples which have been well soaked. Add three cups sugar, one cup of raisins and one cup of currants; cook in very little water until the apples are soft. When cold, add three well beaten eggs, one-half cup butter, one teaspoon each of cinnamon, cloves and allspice, and three cups of flour sifted with one teaspoon of soda. Stir well and bake in one loaf. Bake for one hour in a moderate oven.

GERMAN APPLE CAKE.

Sift together two cups of flour, half a teaspoonful of salt and three and one-half level teaspoonfuls of baking powder. Work into the dry ingredients one-fourth of a cup of butter. Beat one egg, add three-fourths of a cup of milk and stir into the first mixture. Spread in a well buttered shallow pan. Have pared and cored four or five apples, press down into the dough; sprinkle the apples with well washed dried currants and the edge of the dough thickly with powdered sugar. Bake until the apples are tender, and serve with cream and sugar or hard sauce.

TO DRY APPLES.

Select sound fruit that has matured. Pare, core and quarter, and slice lengthwise. String and dry near the fire, or spread on frames covered with muslin or netting, and let dry in the sun. If the winter apples are not keeping well, it is a good plan to dry them to prevent waste. Although some have a prejudice against dried apples, they can be made very palatable with a little care.

DRIED APPLE ROLY POLY.

Sift a pint of flour, two tablespoons of baking powder and one-half teaspoon of salt, rub in one tablespoon of shortening.

Add two-thirds cup of water, knead quickly and roll out into a very thin sheet. Brush with melted butter. Chop dried apples fine; the apples should have been soaked over night; sprinkle over the dough the apples and four tablespoons of sugar. Roll up and place in a buttered baking pan, brush with water and bake in a moderately hot oven for three-quarters of an hour. After the roll has been baking for half an hour, baste with a tablespoon of sugar dissolved in two tablespoons of water; return to the oven to glaze. Serve hot with cream and sugar.

APPLE DUMPLINGS.

Take large baker's buns, slice off the outer crust and cut out so as to make a cup; brush over with melted butter and place in the oven to dry and brown. Baked medium sized apples, from which the cores have been removed and the center filled with butter and sugar. Place the apple in the cup and serve with whipped cream.

BAKED APPLE DUMPLINGS.

Cut rich pie crust into six-inch squares. In the center of each place a small apple, pared and cored. Fill the apples with sugar, cinnamon and a whole clove. Wet the edges of the pastry with white of egg, fold it over the apple, pinch and flute to look well; bake about forty minutes; toward the last, brush the top with white of egg and sprinkle with sugar. Serve with hard sauce.

BOILED APPLE DUMPLINGS.

Beat well, without separating, two eggs, add a pinch of salt, one pint of milk and one cup of flour. To a second cup of flour, add two teaspoons of baking powder; add this to the batter and as much more flour as is necessary to make a soft dough. Roll out quickly one-half inch thick. Cut into squares, lay two or three quarters of pared apples on each, sprinkle with sugar and pinch the dough around the apples. Have a number of pudding cloths ready, wrung out of cold water, and sprinkled well with flour. Put a dumpling in each, leave a little room for swelling and tie tightly. Drop into a kettle of rapidly boiling water and keep the water at a steady boil for an hour. Serve hot with hard sauce.

Have a saucer in the bottom of kettle to prevent burning.

INDIVIDUAL APPLE DUMPLINGS.

Butter six muffin rings and set them on a shallow agate pan which has been well buttered. Fill the rings with sliced apples. Make a dough of one and one-half cups of pastry flour sifted

several times with one-half teaspoon of salt and three level teaspoons of baking powder. Chop into the dry ingredients one-fourth of a cup of shortening, gradually add three-fourths of a cup of milk or water. Drop the dough on the apples on the rings. Let bake about twenty minutes. With a spatula remove each dumpling from the ring, place on a dish with the crust side down. Serve with cream and sugar, hard sauce or with a fruit sauce.

STEAMED APPLE DUMPLINGS.

Fill well buttered muffin pans half full of rather thick apple sauce. Two cups of flour, two teaspoons of baking powder, one teaspoon of salt, two tablespoons of butter rubbed thoroughly into the dry ingredients. Add enough milk to make a soft dough and drop one large tablespoon on top of each pan of apple sauce. Bake for twenty minutes in a rather hot oven. Serve hot with lemon sauce or maple syrup.

APPLE JELLY.

Cut twelve pounds of apples into quarters and core. Put into preserving kettle and add six quarts of water, cover and boil gently for twenty minutes. Drain over night and strain the juice. Boil rapidly for five minutes and add one pound of hot sugar to each pint of juice; stir until the sugar dissolves, and boil quickly until it will form a jelly on the spoon or on a cold plate. Add the seeds of two vanilla beans and pour into sterilized glasses. Cover with paraffine.

APPLE AND BARBERRY JELLY.

Equal parts of barberry and apple juice; let boil for twenty minutes and add an equal amount of sugar. Let boil briskly until it jellies on a spoon. Quince, grape or wild plum may be used instead of the barberry juice.

APPLE MINT JELLY.

Wash, quarter and core either crab apples or sour apples. Add water, but not enough to cover. Simmer, stirring occasionally until soft. Dain in a bag and measure juice. To each cup of juice take three-fourths of a cup of sugar; heat the sugar in the oven. Heat the apple juice to the boiling point quickly and let boil for ten or fifteen minutes, skimming as needed, and add the hot sugar; let boil again, and when a little jellies on a cold saucer, add several sprigs of spearmint and enough green vegetable coloring matter to make a delicate green. Strain into

glasses, half filling them; when this becomes firm, add more jelly made without the mint and coloring matter. The delicate green and pink make a very pretty jelly to serve with lamb.

CRAB APPLE JELLY.

Wash and core crab apples, put into a preserving kettle and add cold water until it can be seen just below the top layer of the apples. Cook for twenty minutes. Drain in a jelly bag for three hours. To each pint of juice add one-half pound of sugar. Heat sugar in the oven. Bring the juice to the boiling point and boil briskly for ten minutes; add the hot sugar and boil for two minutes. Pour into glasses and cover with paraffin. Crab apple juice added to plum, barberry, quince or peach juice makes delicious jelly. Because of the large amount of pectose present in apples, the juice makes a firm jelly very readily.

EVAPORATED APPLE JELLY.

Boil evaporated apples until soft, strain juice through a jelly bag, add one-half cup of sugar to each cup of juice and boil until it will jelly on a cold plate. A rose geranium or lemon verbena leaf adds flavor to the jelly.

APPLE AND MOUNTAIN ASH JELLY.

Take equal parts of quartered apples and the berries of the mountain ash. Boil until soft. Drain and add one pound of sugar to each pint of juice. Boil until it jellies. Turn into tumblers and cover with paraffin.

APPLE AND RHUBARB JELLY.

Cut apples into quarters. To every pound of apples add one cup of rhubarb juice. Let simmer until apples are soft. Strain through a jelly bag without pressure. To each pint of juice add one pound of sugar. Boil briskly, stirring well and removing all scum until of the desired consistency. Pour into tumblers and cover with paraffin.

The addition of the thin outer rind of the lemon is considered an improvement to apple jelly.

SPICED APPLE JELLY.

Wash and quarter apples. Cover with three quarts of cold water and one quart of vinegar. Boil until soft. Drain through a colander. Strain juice through a jelly bag. Take equal measures of sugar and juice, two dozen whole cloves and some stick cinnamon. Boil until it jells; strain out the spices.

APPLE PRESERVES.—I.

Use three-quarters of a pound of sugar to each pound of apples. Good flavored apples that are not easily broken should be used. Make a rich syrup of sugar and water and add a little ginger root tied in a bag; add a little lemon juice and boil a few apples at time until transparent. Place in jars or glasses; boil the syrup until very thick and pour over the apples. Crab apples make delicious preserves; core without paring until clear in a rich syrup, drain and place in jars; fill with the syrup boiled down.

APPLE PRESERVES.—II.

Make a syrup of one pound of sugar and to half a pint of water add the thin outer rind and the juice of one lemon; let boil briskly for five minutes. Drop quarters of apples into the syrup and cook gently until clear; stand aside to cool. When cold, transfer carefully to jars and boil the syrup down. Pour over the apples and seal.

APPLE PRESERVES.—III.

Drop pared and quartered apples into clear lime water to prevent discoloration. When enough are ready for use, rinse in clear, cold water and pack in their own weight of sugar. Let stand twenty-four hours; drain syrup off and boil. For each cup of syrup, add one tablespoon of ginger tea. Add apples and cook until clear, skim out, lay on a platter, cover with glass and set for six hours in the sunshine. Return to syrup and cook for two minutes, skim out and pack in jars. Add more sugar and cook the syrup until as thick as honey; pour over the fruit; add two whole cloves and a bit of candied lemon peel to each jar and cover with paraffin.

APPLE AND QUINCE PRESERVES.

Pare, core and quarter Baldwin apples; add a third as many quinces that have been pared, cored and cut into small pieces and boiled until tender. Make a syrup of the water in which the quinces were boiled and as much sugar as there are apples and quinces. Let boil, skim and drop the quinces and apples in, and let boil for fifteen minutes; dip out carefully and put into jelly glasses; boil the syrup until it will jelly and pour over the fruit.

APPLE CHIPS.

Cut eight pounds of sweet apples into small pieces. Don't pare. Add four pounds of sugar and one-fourth of a pound of Canton ginger. Add the sugar and ginger to the apples and let

stand for twenty-four hours; add four lemons cut into small pieces, rejecting seeds. Cook slowly for three hours. Put into glasses or stone jars and cover with paraffin.

PRESERVED HYSLOP CRAB APPLES.

Cut out the blossom, but leave on the stem. Cover the bottom of an earthenware crock with water; put in a layer of apples. Cover with a thick layer of sugar. Add a layer of crab apples, and continue in this manner until the crock is full. Cover and bake for eight or ten hours in a very slow oven. Cover, and when cool place in a dark, cool place. The result is a delicious, translucent apple in a red jelly.

PRESERVED APPLES (WHOLE).

Pare and core large, firm apples. Boil the parings in water for fifteen minutes, allowing a pint to each pound of parings. Strain, and add three-fourths of a pound of sugar to each pint of water, as measured at first; add the grated rind of one-fourth lemon to each pint of syrup and return to the kettle and let boil for five minutes, skim and pour over the cold raw apples. Let stand until cold. Then cover and cook slowly until transparent. If directions are carefully followed the apples will remain unbroken.

PRESERVED APPLES.

Quarter and core apples; fill an earthen crock two-thirds full, cover and bake slowly for several hours. Seal in airtight jars. When ready to use, stand the jar in a kettle of water and heat; they taste like freshly baked apples when served with cream and sugar.

APPLE PUDDING.—I.

Sift together one and one-half cups of flour, two teaspoons of sugar, one-fourth teaspoon of salt, and one and one-half teaspoons of baking powder. Work into the dry ingredients three tablespoons of butter, and add one-half cup of milk. Butter a quart pudding dish and fill two-thirds full of apples cut in quarters; sprinkle with sugar and add two teaspoons of lemon juice and one-half teaspoon of nutmeg or cinnamon. Cover and bake until soft. Roll the dough mixture out lightly, place over the apples and bake for twenty minutes, and serve with hard sauce.

APPLE PUDDING.—II.

One cup of flour, one-half cup of milk, one-half cup of sugar, one egg, two tablespoons of butter, one teaspoon of baking powder. Beat well and pour over apples that have been sliced

and placed in a well buttered pudding dish. Bake in a moderate oven until the apples are soft; test with a toothpick. Serve hot with cream or hard sauce.

APPLE PUDDING.—III.

Pare and slice two quarts of tart apples; add one cup of water and cook slowly until soft. Rub through a sieve. Sweeten to taste, and when cool add one tablespoon of lemon juice and the yolks of four well beaten eggs. Turn into a buttered dish and bake for one-half hour in a hot oven. Let cool for a few minutes and cover with a meringue made of the whites of four eggs and four tablespoons of powdered sugar and one teaspoon of lemon juice. Dust with sugar and brown. Serve either hot or cold.

HARD SAUCE.

Cream one-third cup of butter, gradually add one cup of powdered sugar and two-thirds teaspoon of vanilla.

APPLE AND BROWN BREAD PUDDING.

Mix two-thirds of a cup of chopped suet with two cups of Boston brown bread crumbs; add two cups of apples chopped fine, half a teaspoon of salt, a cup of raisins dredged with two tablespoons of flour and half a teaspoon of ginger or mace. Beat one egg, add a cup of milk and stir into the dry ingredients. Steam in a buttered mould for two and one-half hours. Serve with creamy sauce.

APPLE CHRISTMAS PUDDING.

Pare, core and quarter six tart apples. Add a cup of water, cover and boil quickly for five minutes. Press through a sieve; add a tablespoon of butter and a cup of sugar. Beat three eggs until light; add one pint of milk and a cup of hot boiled rice. Add the apples and bake for half an hour. Lemon or orange rind may be added. Serve cold with cream or lemon sauce.

APPLE CORNMEAL PUDDING.

Pare, core and slice very thin twelve medium sized King apples. To one quart of sweet milk add one quart of cornmeal, one teaspoon of salt, four tablespoons of chopped suet, one cup of molasses, one teaspoon of soda dissolved in the molasses, and the sliced apples. Stir well and pour into a well buttered pudding mould. Steam for four hours and serve hot with any good pudding sauce.

APPLE CUSTARD PUDDING.

To one quart of pared and quartered apples add one-half cup of water and stew until soft; remove from the fire and add one-half cup of sugar, two tablespoons of butter and the juice and grated rind of one lemon. Mix two tablespoons of flour with two cups of fine bread crumbs, stir into the apple mixture and add the well beaten whites of two eggs. Pour into a buttered pudding dish and bake for forty-five minutes in a moderate oven. Serve with hard sauce.

APPLE SAUCE PUDDING.

Cream one-quarter cup of butter with one-half cup of brown sugar; add one beaten egg, two tablespoons of milk, one-half teaspoon of baking powder, and enough flour to make a stiff batter. Bake in two layers; put together while hot with apple sauce and serve with custard.

APPLE AND MARMALADE PUDDING.

Pare about three dozen tart apples, or less, according to the size of family. Cut them into quarters and place in a sauce pan with half a glass of water and the peel of one lemon. Put on the fire and cook slowly until the apples are tender. Remove the lemon peel and add six ounces of sugar, then go on cooking until the quantity is reduced to one-half, stirring from time to time to prevent burning. Butter a tin mould and cut a piece of bread one-quarter of an inch thick that will fit the bottom. Cut strips of bread of the same thickness about an inch wide. Dip the pieces of bread in melted butter, line the mould with them and pour in one-half the quantity of apples, then a layer of peach or orange marmalade and over this the remainder of the apples. Cover with a piece of bread dipped in butter and bake in a moderate oven for one hour. Turn out of the mould and serve cold with cream.

BREAD AND BUTTER APPLE PUDDING.

Cover the bottom of a shallow, well buttered pudding dish with apple sauce. Butter slices of stale bread, cut into diamond-shaped pieces, and place as close together as possible over the apple sauce, buttered side up. Sprinkle with sugar and a few drops of vanilla. Bake in a moderate oven and serve hot with cream.

BIRD'S NEST PUDDING.

Core and pare eight apples, put into a deep, well buttered pudding dish, fill the centers with sugar and a little nutmeg, add one pint of water and bake until tender, but not soft. To

two cups of flour add three teaspoons of baking powder, one teaspoon of salt, one pint of milk and the well beaten yolks of four eggs; stir thoroughly and fold in the whites of four eggs beaten dry. Pour over the apples and bake for one hour in a moderate oven. Serve hot with any pudding sauce.

INDIAN PUDDING WITH APPLES.

Scald two quarts of sweet milk, stir in a cup of cornmeal stir until the mixture thickens. Remove from the fire, add one and one-sixth cups of molasses, one teaspoon of salt, one-half teaspoon each of nutmeg and cinnamon, and two cups of sweet apples pared, cored and quartered. Pour into a deep pudding dish and bake for four hours. When the pudding has baked for one and one-half hours, add, without stirring, one pint of cold milk. Serve with cream and sugar or syrup.

CREAMY SAUCE.

Boil one cup of sugar and half of a cup of water to the soft ball stage; then pour the syrup in a fine stream over the well beaten white of one egg; continue beating until cold; fold in one cup of double cream beaten dry; add one-half of a teaspoon of vanilla.

PAN PUDDING.

Add sufficient milk to a pint of flour to make a stiff dough; knead for fifteen minutes. Cut into four pieces; roll each piece in a thin sheet about one-sixteenth of an inch thick and the size of an ordinary roasting pan. Grease the pan with melted suet, place a layer of the paste in the pan and brush over with melted suet. Mix one-fourth pound of almonds blanched and chopped fine, one cup of chopped raisins, one-half pound of chopped apples and one cup of brown sugar. Put a layer of this mixture on the paste and cover with another layer of paste, brush with suet and continue until all the sheets of paste are used. Brush over with suet and sprinkle with sugar; bake in a quick oven for three-quarters of an hour.

APPLE RICE PUDDING.

Sprinkle one cup of thoroughly washed rice into two quarts of rapidly boiling salted water; boil for fifteen minutes and drain. Spread the rice in the center of a good sized square of cheese cloth. The rice should be about one-half inch thick and cover a space as large as a dinner plate. Pare, core and quarter four good sized, tart apples, sprinkle with sugar and heap in the center of the rice. Gather up the ends of the cloth so that the

rice will cover the apples, and tie tightly. Boil in a good sized kettle of boiling water for one hour. This will come out perfectly round if handled carefully. Serve hot with cream or any pudding sauce.

APPLE ROLY POLY PUDDING.

Pare, core and slice sour apples; roll a rich baking powder dough one-half inch thick, lay the sliced apples on the dough and roll, tuck in the ends and prick deeply with a fork, steam for one and three-fourths hours, or wrap in a well floured pudding cloth, tie up the ends, plunge into boiling water and boil for three-quarters of an hour. Serve with hard sauce.

ROYAL APPLE PUDDING.

Select enough large apples to fill a pudding dish; pare, cut a thick slice from the top and save, core and scrape out the centers until only a thin wall is left. To the scrapings add a finely chopped apple, a few chopped almonds and raisins, a little sugar and cinnamon. Press the mixture into the apple shells and replace the lids; place the apples in a well buttered baking dish; set in a pan of hot water and bake until the apples are tender. Beat four whole eggs until light colored, gradually add a scant cup of sugar and pour over the apples. Bake in a moderate oven until the meringue is done, and serve with cream or lemon sauce.

STEAMED APPLE PUDDING.—I.

Mix and sift two cups of flour, four teaspoons of baking powder and one-half teaspoon of salt. Work in two tablespoons of butter and gradually add three-fourths cup of milk. Toss on a floured board, pat and roll out. Have ready four apples pared, cored and cut into eighths; place apples in center of dough and sprinkle with one tablespoon of sugar mixed with one-fourth tablespoon each of salt and cinnamon or nutmeg; bring the dough around the apples and carefully lift into a buttered mould or a five-pound lard pail. Cover closely, place on a trivet in a kettle containing boiling water, cover the kettle and steam for one hour and twenty-five minutes, adding more boiling water if necessary. Allow the water to come up half way around the mould. Serve with Huntington sauce.

HUNTINGTON SAUCE.

Boil one cup of molasses and one and one-half tablespoons of butter for eight minutes. Remove from the fire and add two tablespoons of lemon juice, or if lemon juice is not at hand, add one tablespoon of vinegar.

STEAMED APPLE PUDDING.—II.

Line a mould with slices of buttered bread, put in a layer of stewed apples, a layer of buttered bread, continue until the mould is filled. Add one pint of milk to two beaten eggs; pour over the apples and bread and steam for one hour. Serve with cream or pudding sauce, or liquid sauce.

LIQUID SAUCE.

Mix one tablespoon of flour with one-half cup of sugar, pour over it one-half pint of boiling water; boil for one minute and pour slowly over one well beaten egg; add the juice of one-half lemon.

SAGO APPLE PUDDING.

Soak one cupful of sago in a quart of water for one hour; core and pare eight apples and place in an agate baking pan. Boil the sago until clear and add one teaspoon of salt, thin with hot water until about as thick as heavy cream, and pour over the apples; bake for one hour and serve with cream and sugar.

SHAKER APPLE PIE.

Pare, core and cut into eighths sour apples and put into a lower crust; add half a pint of seeded raisins. Put on the upper crust, being careful to not let it stick to the lower crust. Bake in a slow oven until the apples are thoroughly cooked and the crust is nicely browned; this will require about forty minutes. While the pie is hot take off the top crust and lay it aside, then with a wooden or silver knife stir the apples and remove any hard pieces that may be left. Add sugar, nutmeg and a small piece of butter and replace the top crust.

APPLE WASHINGTON PIE.

Take two large apples grated, whites of two eggs, cupful of sugar, juice of half a lemon, beat this until thick and white and spread between layers of Washington pie (which is really a plain jelly cake) and then heap some on top.

ENGLISH APPLE PIE.

Butter a shallow agate dish. Select one that is deeper than a pie plate. Fill the dish with sliced apples; sprinkle with a cup of sugar, half a teaspoon of salt and a little nutmeg. Put over it two teaspoons of butter in bits; add three tablespoons of cold water. Cover with good paste and bake for forty minutes. Serve with cream.

FAIRY APPLE PIE.

Core, quarter and steam four large, tart apples; rub through a sieve, sweeten to taste and chill. Beat the whites of three eggs until stiff and dry; add the apples and flavor to taste and beat again. Turn into a half-baked pastry shell and finish baking. Serve hot with plain or whipped cream and sugar.

FRESH APPLE CUSTARD PIE.

To one pint of apple sauce add one quart of sweet milk, four eggs, one tablespoon cornstarch, pinch of salt, one-fourth grated nutmeg, one tablespoon melted butter, juice of one lemon and grated rind of half a lemon, and bake with undercrust only.

KENTUCKY PIE.

Steam six large, tart apples and run them through a colander; stir in while hot one spoonful of butter. When cool, stir in the yolks of three eggs, the rind and juice of one lemon and one teacupful of sugar, which have been beaten together. Cover a deep plate, such as you use for squash pies, with good pie crust and fill with the mixture, baking in a moderate oven forty minutes.

POT APPLE PIE.

Peel and quarter eight nice tart apples (Greenings are the best), and slice in strips about half a pound of fat salt pork, and mix a nice light biscuit dough. Then take an iron kettle and lay strips of the pork across the bottom about half an inch apart; then lay on that loosely some of the quartered apples, then sugar and cinnamon, then slice your biscuit dough in strips about the same as the pork and crosswise, leaving about an inch between each strip. Repeat this operation until you have used up your material, having the biscuit dough on top. Then pour down the side of the kettle carefully a cup of boiling water, cover and cook slowly for one hour and a half, adding boiling water when necessary. This is delicious when served with whipped cream.

PASTRY.

General Rules.—Have everything cold; do not make the dough too moist; use pastry flour if possible; roll only once. Paste kept on ice over night becomes much more flaky than when first made.

To prevent the lower crust from becoming soaked, brush over with white of egg. Brush the edge with unbeated white of egg or water and press the two crusts together with the thumb and finger, a pastry roller or the tines of a fork. Always leave

an opening in the center of the upper crust that the steam may escape. Bake pies having a cooked filling in a quick oven and those with an uncooked filling in a moderate oven.

Let pies cool upon plates on which they are made, because slipping them onto cold plates develops moisture, which always destroys the crispness of the lower crust.

BEATING AND BAKING A MERINGUE.

Have cold, fresh eggs, beat the whites until frothy; add to each white one level tablespoon of powdered sugar. Beat until so stiff that it can be cut with a knife. Spread on the pie and bake with the oven door open until a rich golden brown. Too much sugar causes a meringue to liquify; if not baked long enough the same effect is produced.

PLAIN PASTRY.

Sift one cup of flour and one-fourth teaspoon of salt into a bowl, rub into it five level tablespoons of shortening until the whole is reduced to a fine powder; add cold water, slowly, to make a stiff dough. Place on a slightly floured board and roll into a circular shape to fit the plate. Fit it loosely into the plate, as it shrinks when baked.

APPLE PIE.—I.

Line a pie plate with good paste. Fill with thin slices of good cooking apples, sprinkle with one-half cup of sugar which has been mixed with a heaping teaspoon of flour and a pinch of salt; cover with an upper crust and bake in a moderate oven for half an hour.

APPLE PIE.—II.

Line a deep pie plate with good paste; pare, core and chop enough tart apples to make one quart; stir through the apples one cup of granulated sugar which has been mixed with one tablespoon of dry flour, and a pinch of salt. Squeeze the juice from half a lemon evenly through the apple mixture and fill the pie plate; dot with small pieces of butter. Lay one-half inch strips of pastry across the top, crossing them in diamond-shape. Bake in a moderate oven.

APPLE PIE.—III.

Pare, core and cut into eighths four or five sour apples; fill a pie plate that has been lined with paste. Mix one-third of a cup of sugar, one-eighth of a teaspoon of salt, one-fourth of a

teaspoon of nutmeg, one teaspoon of lemon juice, and a few gratings of lemon rind, sprinkle over the apples; dot over with one teaspoon of butter cut into bits. Wet edges of crust, cover with upper crust and bake forty to forty-five minutes in a moderate oven.

A good pie may be made without the lemon juice, butter or lemon rind. Evaporated apples may be used in place of fresh ones if soaked over night in cold water.

APPLE CUSTARD PIE.

Heat a pint of milk steaming hot and pour it into a mixture of three eggs slightly beaten, three heaping tablespoons of sugar, a pinch of salt and a very little nutmeg or lemon. Grate one cup of apple, using mellow, slightly tart fruit; add to the milk mixture and bake in a very moderate oven without an upper crust. If the pie is baked too quickly the apple will separate from the milk.

APPLE AND COCOANUT PIE.

Line a deep pie plate with pastry. Pare and grate apples, sweeten and flavor to taste with sugar and cinnamon or lemon. Sprinkle the pastry with well shredded cocoanut, fill out the apple mixture and bake. When almost done, sprinkle with cocoanut and do not leave in the oven long enough to brown.

APPLE AND PINEAPPLE PIE.

Line a deep plate with paste; chop a quart of tart, ripe apples and mix with one-half cup of sugar, a pinch of salt and a level tablespoon of dry flour; dot with bits of butter and bake in a moderate oven until the apples are soft. Simmer until tender one-half cup of grated pineapple; add one-fourth cup of sugar and a few drops of lemon juice. Spread boiling hot over the pie and cover with a meringue made of the whites of two eggs and two tablespoons of powdered sugar. Brown in a moderate oven. Grated quince may be used in place of the pineapple.

APPLE PIE DECORATED WITH CREAM AND CHEESE.

Make an apple pie after your favorite recipe. Have ready a cream cheese, press through a ricer, cut and fold into the cheese a cup of double cream beaten until solid; add a few grains of salt. Put this mixture through a pastry tube, in any pattern, on top of the pie. Serve as a dessert at either luncheon or dinner.

DATE AND APPLE PIE.

Line a pie plate with a rather rich crust; fill it with a mixture of chopped dates and apples, sprinkle over half a cup of sugar and one teaspoon of cinnamon; add two tablespoons of water; cover with a top crust and bake about one-half hour in a moderate oven.

DRIED APPLE PIE.

Soak and stew apples until tender, pass through a sieve and add sugar, a little orange or lemond rind and a small amount of butter. Fill and bake as any other pie. Serve warm with sweetened cream.

DRIED APPLE CUSTARD PIE.

Stew apples until done and rub through a colander. Then add two yolks and one white, well beaten, one-half cup butter, one-half cup sugar, one scant teaspoon cornstarch, juice of one lemon and one-fourth nutmeg. Beat all together and bake with bottom crust only. When done cover with meringue and brown in the oven.

APPLE PEANUT SALAD.

Pare, core and chop slightly acid apples and mix them with half as much chopped celery. Mix a dressing of peanut butter, using five tablespoons of lemon juice to one tablespoon of peanut butter. Mix dressing through the apples and celery and season with salt and cayenne pepper. Chill the salad and serve on lettuce and garnish with peanuts.

RED APPLE SALAD.

Make apple cups of bright red apples and put them into water containing a little lemon juice until time to fill them. Mix some of the apple pulp with celery, grapefruit carpels and mayonnaise dressing, and fill the apples. Garnish with red Maraschino cherries that have been drained and stuffed with blanched hazel nuts. Serve on lettuce leaves with wafers which have been spread with cream cheese mixed with tomato catsup.

A NEW APPLE SALAD.

Beat one-half a cup of double cream, a tablespoonful of lemon juice and one-fourth of a teaspoonful of salt until firm throughout. Cook three apples, cored and pared, in a syrup of equal measures of sugar and water with two or three cloves and an inch of stick cinnamon, and set aside to become thoroughly chilled. Chop fine four Maraschino or candied cherries and eight or ten pecan nut meats or blanched almonds. Wash three

small heads of lettuce, remove the outer leaves and cut the stalks so that the heads will stand level. Place the lettuce on plates with an apple in the center of each. Mix the nuts and cherries through the cream and pour it over the apples.

APPLE, ORANGE AND PEACH SALAD.

Equal parts of apples, peaches and oranges are cut into cubes and mixed with cream dressing. Serve in apples shells or in the rind of the oranges.

APPLE AND NUT SALAD.—I.

Mix one pint of celery and one pint of apples cut into small match-like pieces with one-half pint of English walnut meats broken into small pieces. Dress with boiled salad dressing and serve in apple cups or on lettuce leaves.

APPLE AND NUT SALAD.—II.

Prepare one cup of English walnut meats. Quarter, core and pare two large, sour apples. Cut apples into small pieces and mix with the nut meats. Mix with dressing and serve on lettuce leaves, and garnish with dressing.

SALAD DRESSING MADE WITH BUTTER.

Cream two tablespoons of butter. To the beaten yolks of two eggs add one tablespoon of cold water, three tablespoons of tarragon vinegar, one-quarter of a teaspoon of salt, a dash of cayenne and one-eighth of a teaspoon of mustard. Beat well and cook in a double boiler until very thick. Remove from the fire and stir in the creamed butter. When very cold, add two-thirds of a cup of whipped cream.

APPLE CHICKEN SALAD.

Take six ripe apples and scoop out the centers. Fill them with cold cooked chicken, minced fine, seasoned with finely minced green peppers and salt, with enough cream to moisten. Place apples in a steamer and cook until almost tender. Put them on ice and serve with mayonnaise on lettuce.

CREAM SALAD DRESSING.

Cook one-third cup of cream, two slightly beaten yolks of egg, two tablespoons of sugar and two tablespoons of lemon juice in a double boiler until as thick as soft custard. Add a pinch of salt and strain.

APPLE AND DATE SALAD.

Cut pared apples into tiny strips. Cut dates into similar pieces, using about one-fourth as much date as apple. To each pint of material add two tablespoonfuls of olive oil and turn the mixture over again. Let stand closely covered for half an hour. Turn into a bowl lined with lettuce leaves. Serve with bread and butter at luncheon or supper.

BAKED APPLE SALAD.

Bake Northern Spy apples until thoroughly done; remove the skin. Stuff the centers with nuts and serve with salad dressing and whipped cream.

APPLE SALAD.

Chop one-half pound of cold veal or lean pork and two large, tart apples; add two chopped pickles, one tablespoon of olive oil, one tablespoon of vinegar, season with salt and pepper and mix with mayonnaise dressing.

APPLE AND BANANA SALAD.

Slice bananas and roll in lemon juice and sugar; mix with an equal amount of sliced apples. Serve with boiled dressing or with mayonnaise dressing.

MAYONNAISE DRESSING.

Mix one-half teaspoon of mustard, one-half teaspoon of salt, one-half teaspoon of powdered sugar, a few grains of cayenne; add the unbeaten yolks of two eggs and stir until the mixture is smooth. Add, drop by drop, one-half cup of olive oil, beating constantly with a wooden spoon or a Dover egg beater; add gradually, and alternating with another half cup of oil, two tablespoons of lemon juice. Half vinegar and half lemon juice or all of either acid may be used. If the oil is added too rapidly ta first the dressing will curdle. The smooth consistency may be restored by adding the curdled mixture, slowly, to the yolk of an egg. When finished it should be smooth, glossy and stiff enough to hold its shape. When ready for use, thin with plain or whipped cream or the beaten white of an egg. All ingredients should be kept perfectly cold, and because the dressing soon liquidates, it should be added just before serving the salad.

APPLE AND CABBAGE SALAD.

Shave cabbage fine and soak for one hour in celery water, made by adding one teaspoon of celery salt to each quart of

water. Drain and dry on a soft towel. Add an equal amount of apple cut into match-like pieces; mix with boiled dressing.

BOILED SALAD DRESSING.

Scald one cup of milk in a double boiler. Blend three tablespoons of flour, one teaspoon of mustard, two teaspoons of salt, one teaspoon of sugar and a dash of cayenne; add to the slightly beaten yolks of two eggs. Pour the hot milk slowly over the egg mixture, stirring constantly. Return to the double boiler and cook until it thickens; add, slowly, one-half cup of vinegar and one tablespoon of butter. Whip in a little at a time the well beaten whites of the eggs. Strain into glasses or glass jars. This dressing will keep for several weeks if in a cool place.

APPLE AND CELERY SALAD.

Pare, core and cut into three-eighths of an inch cubes mellow apples; mix with half the amount of celery cut into one-fourth inch slices; add a little salt and put into a salad bowl. Mix with mayonnaise dressing and serve on lettuce leaves or garnish with celery tops.

APPLE AND CELERY SALAD.

Polish red or green apples of uniform size, cut a thick slice from the stem end of each and scoop out the pulp with a potato-ball scoop. Cut the pulp into small, match-like pieces and mix with an equal amount of celery cut into small pieces. Moisten with mayonnaise dressing and fill apple shells, replace tops and arrange on lettuce leaves.

APPLE AND CHEESE SALAD.

Mix chopped pecans with twice their bulk of cream cheese, adding a little thick cream to blend the mixture. Season with pepper and salt and make into tiny balls. Pare mellow, tart apples, core and slice across the center into rings about one-half inch thick. Arrange rings on lettuce leaves and place several cheese balls in the center. Serve cream salad dressing.

CIDER APPLE SAUCE.

Reduce four quarts of new cider to two by boiling; add enough pared, cored and quartered apples to fill the kettle. Let cook slowly for four hours. This is very nice when served with roast pork.

DRIED APPLE SAUCE.

Wash apples thoroughly and soak for fifteen minutes in warm water; drain, cover with water and let boil slowly for four hours; mash, add cinnamon and sugar to taste. Add the sugar just before removing from the stove or the apples will be toughened and darkened.

FROZEN APPLE SAUCE.

Wipe, pare, core and cut ten apples into quarters. Cook with a few grains of salt, one-half cup of sugar and two cups of water. Rub through a sieve, add two-thirds of a cup of cider and two tablespoons of lemon juice. Freeze to a mush and serve in cups made of bright red apples.

GERMAN APPLE SAUCE.

Pour a good apple sauce into a flat serving dish. Sprinkle thickly with chopped almonds and cinnamon. Serve with cream.

NEW ENGLAND APPLE SAUCE.

Pare, core and quarter twelve tart apples of medium size. Put into an earthen jar or deep casserole; add one and one-half cups of sugar and one cup of water. Cover and bake slowly in a moderate oven until a deep red, from two to three hours.

SPICED APPLE SAUCE.

Wipe, quarter, pare and core eight sour apples. Put in a sauce pan, sprinkle with sugar; add eight cloves and enough water to prevent apples from burning. Cook to a mush, stirring occasionally.

APPLE SAUCE.—I.

Cut into eighths and core unpared King or Baldwin apples; cook quickly in thin syrup. The skins give it a pretty pink color.

APPLE SAUCE.—II.

Wipe, quarter, pare and core eight sour apples. Make a syrup by boiling seven minutes one cup of sugar and one cup of water with thing shaving from rind of a lemon. Remove rind and add enough apples to cover bottom of sauce pan and remove as soon as soft. Continue until all are cooked. Strain remaining syrup over apples.

APPLE SAUCE.—III.

To every two cups of apple sauce all one tablespoon or freshly grated horseradish which has been soaked in mild vinegar and then squeezed dry. This should be served with roast pork.

APPLE SAUCE FOR ROAST PORK.

Wipe, pare, core and quarter eight apples. Cook with one cup of sweet cider, one-half cup of maple syrup, two slices of lemon, one-fourth teaspoon of salt, one tablespoon of butter and a few grains of nutmeg. Cook until the apples are soft and rub through a sieve. Make apple cups by taking a thick slice from the stem end of bright red apples; scoop all of the pulp out with a teaspoon. Fill the cups with the apple sauce, adjust the covers and serve with roast pork.

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